Williams Restaurant Banquet Menu

Make your next event unforgettable. From beginning to end we will work with you to make your event picture perfect. We cater to your every need whatever your event may be. Our banquet menu has many options but if there is something else you are looking for, we can customize it to your needs!

Anniversaries, Corporate Meetings, Wedding Rehearsal Dinners, Class Reunions, Graduation Parties, Baby Showers, Retirement parties, Birthday Parties, Christmas Parties, Seminars

> We can accommodate parties up to 100 people Contact our event planner at 978-632-7794 or email us at info@williams-restaurant.com

Rooms are booked for up to 3 hours at no charge. Anything over will be \$75/hr. There is a \$100 room setup fee if both rooms are used. Full Linens: \$1.00/person - White Chair Covers: \$2.50/person Prices below do not include 6.25% Massachusetts Meal Tax or 20% gratuity

Please make your server aware of any Gluten or Food allergies that you may have. Consuming raw or undercooked meats, poultry, or seafood may increase the risk of food borne illness.

Appetizers

	50 Pieces
Jumbo Shrimp Cocktail	\$170
Chicken Skewers	\$160
Mozzarella Sticks	\$125
Coconut Shrimp	\$125
Italian Meatballs	\$115
	25 Pieces
Chicken Fingers	\$90
Boneless Buffalo Finger	\$95
Full Tray (serves 30 people)	

Vegetable Tray	\$45
Assorted Cheese and Cracker Tray	\$60

Luncheon Finger Roll Platter

\$19 per Person (minimum 25 people) Choose Three of the following...

Tuna Salad, Chicken Salad, Seafood Salad, Egg Salad, Ham & Cheese, Turkey & Cheese

Includes Garden or Caesar Salad, Pasta Salad, Potato Salad, and Coffee

or Garden Salad or Caesar Salad, Soup de Jour, and Coffee

Dinner Entrees Choose any Two Entrees (for parties up to 25 people)

Baked Haddock topped with seasoned cracker crumbs	\$28
Grilled Salmon plain, lemon pepper, or cajun	\$28
Baked Stuffed Shrimp (4) jumbo shrimp stuffed with seafood stuffing	\$25
Chicken Parmesan served over penne pasta with garlic bread	\$27
Chicken Marsala pan seared chicken breasts tossed with mushrooms in a marsala wine sauce, served with mashed potato and vegetable	\$27
Chicken Piccata pan seared chicken breasts sautéed with capers in a lemon herb white wine sauce, served with rice and vegetable	\$27
Vegetable Stir Fry fresh sautéed mushrooms, onions, peppers, and broccoli served over rice, choice of pasta, or gluten free pasta (\$3)	\$23
Pot Roast topped with beef gravy	\$26
New York Sirloin Steak 100z	\$33
Ribeye Steak 140z	\$37

All Entrees include bread rolls, Garden Salad, Potato, Vegetable, Coffee, and Dessert

Dinner Buffet's

(minimum 25 people)

ITALIAN \$25

Italian Meatballs Chicken Parmesan Roasted Sausage with Onions and Peppers Penne Pasta Marinara Garden or Caesar Salad, Bread Rolls, Coffee and Dessert

COUNTRY \$27

Oven Roasted Chicken BBQ Spare Ribs Baked Ham topped with Brown Sugar Pineapple Glaze Mashed Potatoes, Vegetable, Garden or Caesar Salad, Bread Rolls, Coffee and Dessert

COMBINATION \$29

Baked Haddock Pot Roast topped with Beef Gravy Baked Stuffed Chicken topped with Chicken Gravy Mashed Potato, Vegetable, Garden Salad or Caesar Salad, Bread Rolls, Coffee and Dessert sub for steak tips with mushrooms, onions, peppers, broccoli \$4

EXECUTIVE \$37

Prime Rib Au Jus Chicken Picatta over Penne Pasta Baked Haddock Mashed Potato, Vegetable, Garden Salad or Caesar Salad, Bread Rolls, Coffee and Dessert